Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): ~~Aerated~~ An aerated frozen confection ~~which~~ that is resistant to shrinkage and is soft down to a storage temperature in home freezers of -18 ^{o}C~~.~~ or less, the aerated frozen confection comprising ~~by weight~~:

50 to 70% by weight water,

5 to 20% by weight fat,

1% by weight or more polyol,

0.5 to 7% by weight vegetable ~~fibre~~ fiber selected from the group consisting of oat ~~fibres~~ fibers, ~~fibres~~ fibers extracted from chicory taproots and combinations thereof ~~fibregum from Acacia tree~~, and

~~comprising~~ sugars, milk proteins, hydrocolloids and emulsifiers and the confection having an overrun of 20 to 200%.

Claim 2 (currently amended): ~~Aerated~~ The aerated frozen confection according to claim 1, comprising 2 to 8% by weight proteins derived from milk~~, the majority of which are provided b monopasteurized milk~~.

Claim 3 (currently amended): ~~Aerated~~ The aerated frozen confection according to claim 1, wherein the polyol is glycerol.

Claim 4 (currently amended): ~~Aerated~~ The aerated frozen confection according to claim 3, wherein the level of glycerol is 1 to 5% by weight.

Claim 5 (currently amended): ~~Aerated~~ The aerated frozen confection according to claim 1, wherein the vegetable ~~fibres~~ fibers are oligosaccharides derived from chicory, at a level of 2 to 4% by weight.

Claim 6 (currently amended): ~~Aerated~~ The aerated frozen confection according to claim 1, wherein the confection has an overrun of 90 to 160%.

Claim 7 (currently amended): ~~Method~~ A method for producing an aerated frozen confection, the method comprising ~~the steps of~~:

premixing vegetable ~~fibre~~ fiber selected from the group consisting of oat ~~fibres~~ fibers, ~~fibres~~ fibers extracted from chicory taproots and combinations thereof, ~~fibregum from Acacia tree with water~~ and adding the mixture to an agitated mixing tank along with fat, polyol, sugar, milk, protein, hydrocolloids, and emulsifiers,

subjecting the mix to a heating step to hydrate the hydrocolloids,

pasteurizing the heated mix,

homogenizing the pasteurized mix,

cooling, ageing and freezing the mix whist aerating, and

packaging and hardening the mix.

Claim 8 (currently amended): ~~Method~~ The method according to claim 7, wherein the pasteurizing step is carried out during about 24 to 30 ~~s~~ seconds at about 90 °C~~.~~ to 80 °C.

Claim 9 (currently amended): ~~Method~~ The method according to claim 7, wherein the homogenizing step is carried out at about 70 °C~~.~~ at a pressure of about 120 to 160 bar.

Claim 10 (currently amended): ~~Method~~ The method according to claim 7, wherein the freezing step is carried out in a scraped surface freezer at a draw temperature of -5 to -10 °C.

Claim 11 (currently amended): A method of producing confection products, the method comprising: ~~the step of~~

using a vegetable ~~fibre~~ fiber selected from the group consisting of oat ~~fibres~~ fibers, ~~fibres~~ fibers extracted from chicory taproots and combinations thereof, ~~fibregum from~~

~~Acacia tree~~ in combination with a polyol to produce an ice confection which contains 5 to 20% by weight fat.

Claim 12 (currently amended): ~~Aerated~~ An aerated frozen confection comprising ~~by weight~~:

50 to 70% by weight water,

5 to 20% by weight fat, at least 1% or more polyol,

0.5 to 7% by weight vegetable ~~fibre~~ fiber selected from the group consisting of oat ~~fibres~~ fibers, ~~fibres~~ fibers extracted from chicory taproots and combinations thereof ~~fibregum from Acacia tree~~, and

sugars, milk proteins, hydrocolloids and emulsifiers.